



Summer Salsa

Prep Time: 30 minutes

Cook Time: 40 minutes – 1 hour plus Canning Time

Servings: 8 - 10 jars

Ingredients:

- 16 cups Tomatoes, (ideally Romas)
- 8 cups sweet peppers: yellow, orange, and green
- 2 cups red peppers
- 6 jalapeños
- 4 cups vinegar – white or apple cider
- 8 cloves of garlic
- 1 can of tomato paste (12 oz)
- 4 tbsp white sugar
- 2 tbsp Salt
- 4 tsp Sweet Hungarian Paprika
- 2 tsp oregano
- 6 cups of onions

Instructions:

1. Chop all the sweet peppers. Pieces can be fairly big – up to 1 inch. Add to a large pot.
2. Put on gloves to chop the jalapeños. Remove the white membrane and the seeds and discard for less heat, include them for more heat. Chop the jalapeño very finely. Add to the pot
3. Add the tomatoes to the pot. If you are peeling them they can just be added whole to the pot. If you are including the skin, chop the tomatoes
4. Add all remaining ingredients to the pot.
5. Bring to a simmer and cook for between 40 minutes and 1 hour, stirring often. The salsa is ready when it is thick enough to coat a wooden spoon.
6. Ladle salsa into sanitized jars.
7. Bring lids to a boil in a separate pot. Put the lids on the jars and screw on the bands to fingertip tight.
8. Process in a boiling water bath for 20 minutes.
9. Remove and leave on counter to cool.
10. Pass the Chips!